

MARIO'S PLACE RESTAURANT

Serving Lunch on Thursday & Friday / Dinner Monday through Saturday / Closed on Sundays

Ask about our Banquet & Catering Information

PRIMI / FIRST COURSE

Crispy Squash Blossoms filled with goat cheese, tomato-basil sauce	11.00
Calamaretti Fritti with tomato-basil vinaigrette	13.00
Carpaccio of Beef thinly sliced raw prime beef hammered flat with arrugula, slivers of Grana cheese drizzled with extra virgin olive oil	13.75
Saute'd Maine Scallops with caramelized fennel & tarragon-grapefruit vinaigrette	16.00
Spicy Ahi Tartare with cucumber coulis, wasabi Tobiko caviar, Hijiki seaweed	14.00
Terra e Mare crispy polenta with Langoustine tail, portabello mushrooms, and jus d'roti	15.00

SALADS

Belgian Endive Salad with St. Agur Blue Cheese, walnuts & Granny Smith apple with walnut oil vinaigrette	12.50
Smoked Salmon & Mascarpone Terrine with field greens, herb sauce & toasted Ciabatta crostini	12.50
Classic Caesar Salad with garlic croutons & fresh Parmigiano cheese	8.50
Andrea Salad with baby greens, beet chips, grilled asparagus & Chinese vinaigrette	9.50
Arrigo Salad with arrugula, shaved fennel, orange sections & balsamic-extra virgin olive oil	9.50
Leone Salad with field greens, roasted red bell peppers, goatcheese, pinenuts & balsamic-extra virgin olive oil	10.50

FROM OUR WOOD BURNING OVEN

Basil Pesto Pizza with sundried tomatoes & mozzarella	11.50
Checça Pizza with Tomato, Mozzarella, Basil & Goat Cheese	12.00
Pancetta Pizza with Italian Bacon, Shallots, Shiitake Mushrooms, tomatoes & mozzarella	13.50
Pear & Gorgonzola Pizza	11.50
Prosciutto, Arrugula & Mozzarella	14.00

LIVE JAZZ EVERY FRIDAY & SATURDAY: 10:00PM TO 1:00AM

For more detailed information - Please visit us @ www.mariosplace.com

CHEF PRIX FIXE MENU

With Wine Pairing Is Available (Ask For More Details)

Corkage/Twistage (per bottle): \$15 (Standard) - \$30 (Magnum)

PASTA & RISOTTO

Fusilli with ragu of wild boar sausage, tomato, saffron & arrugula	17.00
Linguini Checca with fresh tomatoes, basil, garlic & goat cheese	16.00
Spaghetti Con Bottarga with garlic, extra virgin olive oil & parsley, topped with bread crumbs (Bottarga is cured tuna roe that has been salted & pressed. It is very intense and anchovy like.)	17.50
Latini Maccheroncini with oxtail-Chianti ragu (rich, earthy, rustic)	18.50
Butternut Squash Ravioli with sage butter sauce, shiitake mushrooms & slivers of Parmigiano	18.00
Wild Mushroom Ravioli with Shiitake Cream Sauce	18.50
Risotto di Agrumi (Citrus) (recommended split)	16.00
Risotto of Porcini Mushrooms with fresh thyme	17.50
Risotto with Seared Rare Squab with portabello mushrooms & rosemary	24.00

MAIN COURSE

Grilled Swordfish with "peperonata" (compote of sweet onions, bell peppers & thyme), Cerignola black olives & orange zest-black pepper jus	28.50
Seared Rare Ahi with citrus ponzu, ginger, snow peas, garnished with wasabi infused tobiko caviar	30.00
Scottish Salmon "al Cartoccio" cooked in parchment envelope with citrus sections, ginger, extra virgin olive oil & coriander	26.00
Grilled Prime Angus New York with roasted fingerling potatoes & cipollini onions, 15 year old Balsamic & horseradish infused oil	35.00
Pan-Roasted Australian Lamb Chops with zucchini & eggplant, tomato confit, oil cured black olives & basil pan juices	34.00
Pan-Roasted Veal Chop marinated with basil olive oil. with baby artichokes, sweet garlic, lemon zest & pan juices	33.00
Roasted Breast of Chicken with soft polenta, portabello mushrooms & sage-mustard sauce	21.00

SIDE ORDERS

Celery Root Puree	5.50
Roasted Fingerling Potatoes	5.00
Saute'd Spinach with butter & garlic	5.00
Cipollini Onion Agrodolce	5.50

Note: \$ 2.00 will be added for any split dishes or half orders / 18% Gratuity will be added to parties of 8 or more.